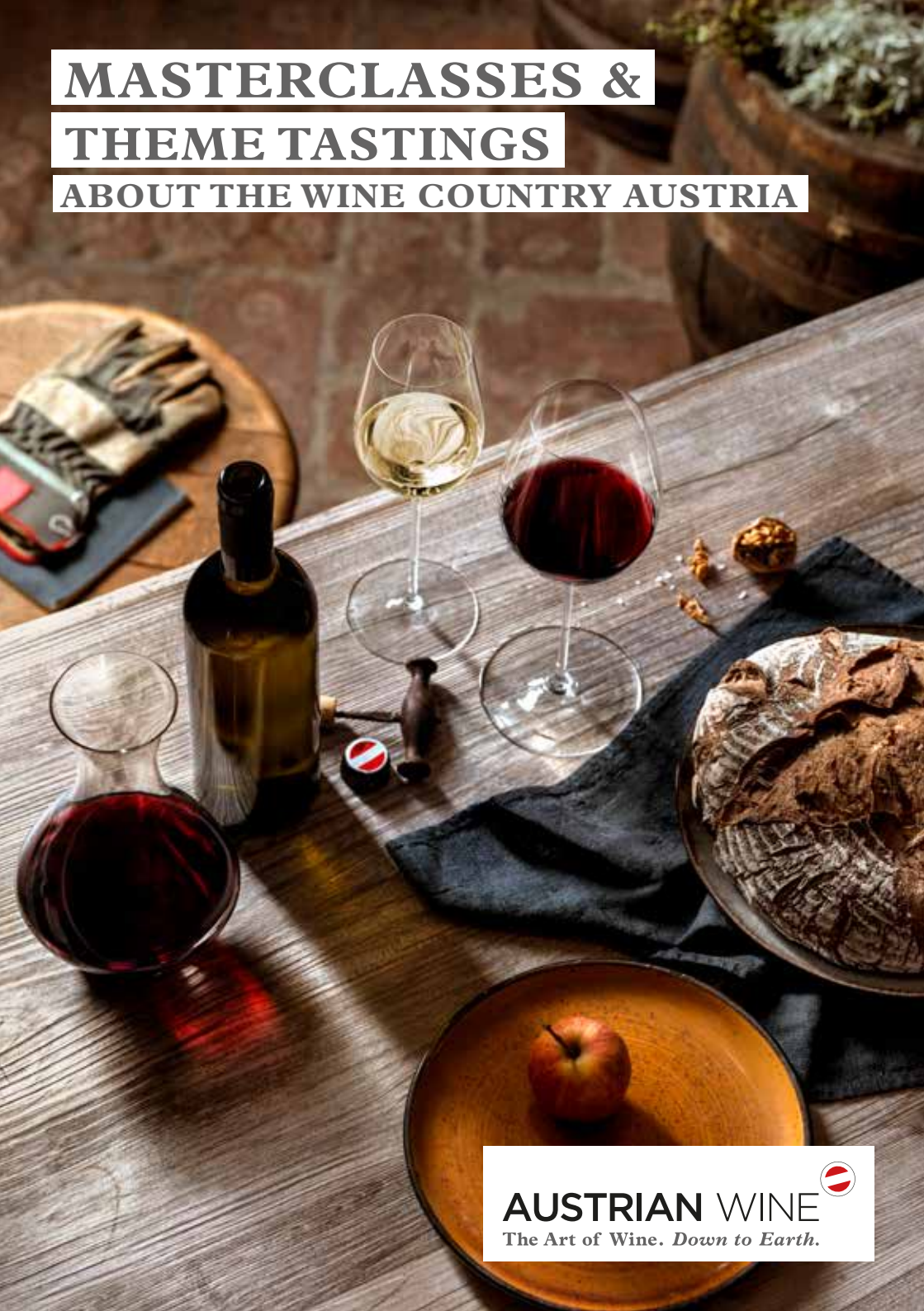


**MASTERCLASSES &
THEME TASTINGS
ABOUT THE WINE COUNTRY AUSTRIA**



AUSTRIAN WINE 
The Art of Wine. *Down to Earth.*



MASTERCLASSES

HALL 17/C30

*Register: Via the specified e-mail addresses or directly
at our AWMB Stand in Hall 17/C30*

Sunday March 17th

- 10:00 am - 10:40 am **Austrian Wine update with Willi Klinger**
Willi Klinger, Language: German/ English
Registration: first come first serve
- 11:00 am - 12:40 pm **Who came up with it? – Weinviertel DAC**
Hans Setzer, Ulriker Hager, Language: German
anmeldung@weinvierteldac.at
- 12:00 pm - 12:40 pm **Leithaberg DAC and its single vineyard wines in red and white**
Language: German/ English
- 01:00 pm - 02:10 pm **The new Ortsweine for the Steiermark DAC:
a true home for each wine**
Stephan Reinhardt (Robert Parker) & Gerhard Retter,
Language: German, steiermark@wineadventures.de
- 02:30 pm - 03:10 pm **Wachau Quo Vadis: Thoughts about origin, typicity and variety**
Emmerich H. Knoll, Language: German/ English
office@winea-wachau.at
- 03:30 pm - 04:10 pm **Wine-region Kremstal and its multi-faceted Grüner Veltliner**
Andreas Jechsmayr, Language: German

Monday March 18th

- 10:00 am - 10:40 am **Austrian Wine Update with an Asian Perspective**
Debra Meiburg MW, Language: English
- 11:00 am -12:40 pm **Veltliner Slalom - Roter Veltliner and Grüner Veltliner in comparison**
Dipl. Som. Annemarie Foidl, Präsidentin Sommelierunion Austria, Language: German/English
- 12:00 pm -12:40 pm **Austria Advanced Level – The Noble Wines from Thermenregion**
Language: German/English
- 01:30 pm - 02:10 pm **Kamptal DAC Grüner Veltliner and Riesling in their three-tier hierarchy**
Andreas Jechsmayr, Language: English
- 02:30 pm - 03:10 pm **Neusiedlersee DAC: Origin of great wines. Home of the Zweigelt!**
*Dipl. Som. Annemarie Foidl, Präsidentin Sommelierunion Austria, Language: German/English
management@neusiedlersee-dac.com*
- 03:30 pm - 04:10 pm **respekt-BIODYN – 23 wineries collectivity for more individuality**
Romana Echensperger & Fred Loimer, Language: English

Tuesday March 19th

- 10:00 am - 10:40 am **Austrian Wine update with Willi Klinger**
Willi Klinger, Registration: first come first serve
- 11:00 am - 11:40 am **Austrian Sekt:
„Protected Designation of Origin – proven Quality“**
Language: German/English, info@oesterreichsekt.at
- 12:00 am - 12:40 pm **ÖTW Vineyard Classification**
*Ludwig Hiedler jun. & Lorenz Haas-Allram
Language: English*
- 01:30 pm - 02:40 pm **Burgenland. Diversity of the Zweigelt. Origin of great Sweet Wines.**
*Language: German/English
management@neusiedlersee-dac.com*



DAILY OPEN THEME TASTINGS

at the Austrian Wine Marketing Board - hall 17 stand C30

Sunday March 17th

- 10:00 am - 12:00 pm **Grüner Veltliner – Classic**
- 12:30 pm - 02:30 pm **Burgundy Varieties & Autochthonous Varieties –
From Chardonnay to Zierfandler**
- 03:00 pm - 05:00 pm **Zweigelt & Zweigelt Cuvées – Classic & Full-bodied**
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Monday March 18th

- 10:00 am - 12:00 pm **Austrian Sekt g.U. & Sweet wine –
From Spätlese to Trockenbeerenauslese**
- 12:30 pm - 02:30 pm **Grüner Veltliner – Full-bodied**
- 03:00 pm - 05:00 pm **Blafränkisch & Blafränkisch Cuvées –
Classic & Full-bodied**
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Tuesday March 19th

- 10:00 am to 12:00 pm **Sauvignon Blanc, Riesling and other aromatic varieties**
- 12:30 pm - 02:30 pm **Orange, Natural, Pet Nat and Raw Wine**

COMMENTED TASTING

at the Vinum Magazine – hall 14 | stand C61

Tuesday 19th March

- 1.30 pm - 2.00 pm **Österreich Sekt g.U. Große Reserve –
the new level of Austrian sparkling wine**
Moderated by Rudolf Knoll